"Komori" (literally "small forest") is a small settlement in a village somewhere in the Tohoku region. There aren't any stores there, but if you have a little shopping to do, there's a small farmer's co-op supermarket and some other stores in the village's center, where the town hall is. The way there is mostly downhill, so that takes about 30 minutes, but I'm not too sure how long the trip back takes. During winter, you have to go on foot because of the snow, so that'll take you something like a good hour and a half.

1

Little Forest

ワイドKCアフタヌーン

リトル・フォレスト

五十嵐大介

ワイドKC
アフタヌーン
551

リトル・フォレスト

Little Forest

1

五十嵐大介

講談社

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Little Forest 1

Hd Cakes & Illuminati-Manga Proudly Present

Little Forest

Igarashi Daisuke

Volume 1

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Little Forest
リトル・フォレスト 1

DAISUKE IGARASHI

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Little Forest

リトル・フォレスト

1st dish
Silverberry

The small berries are hard to eat because of the large seeds.
ウゲ YUCK
When they're still young, they're astringent and sour.
5才

5 years old

There were all kinds of other tasty things around it.
The fully ripe berries have lost all their bitterness and are just sweet and gooey.

So much for my brand new shoes...
I even used to think of them as annoying.

and rot on the ground.
so a lot of berries would go untouched, fall off their branch...
Ugh! Mooom, clean this up!

There sure is a lot of fruit on there. What kind is it?
I went to the city and lived with a man for a while.
Hup!
Well, you can, but...
Can you eat 'em?
It's a silver-berry tree.
Hm!
It's too high up for me to get any more...
...
They're bitter.

Hup!
Being a bumpkin from the mountains, physical strength was all I prided myself on.
They're good.
...They're just bitter.
There we go.
Don't need it, I'm going to pick my own.
You're just too short.
Here.
C'mon, just eat it.
Pass.
えっ yahh
So it was frustrating to not be able to reach something that he could.
And now it's silverberry season again.
Things turned sour with him so I went back to Komori.

sad.

It's all piled up, does that mean it's going to waste?
That's just so...

So many berries falling to the ground only to rot away.

Guess I'll put them through a strainer.
Gotta take those seeds out.

Let's try making them into a jam.

CRUSH
CRUSH

...Suddenly,
SCRATCH
SCRATCH
SCRITCH

This ended up taking quite a while.

SC. ASH
...
SC. S
Stu-
pid.
They're sour, so maybe I should go with 100%... but then again
Hmmmm, maybe I better add that sugar after all...
I wonder if it'll lose that silverberry quality once I take all the gunk out.

I think mom might've once said that if you overstir out of fear of letting it burn, your jam discolors.
The fully cooked jam should be an opaque, muddied, dark-pink color.
Mom
Stay focused.
Wouldn't want to hurt yourself, either.
Cooking's a mirror that reflects your mind.
Boiling them for preservation
Maybe I overstirred it when I was hemming and hawing over what to do.
From one strainer's worth of silver-berries,
I got three small jars of jam.
I guess this is the color of my heart right now...
So then ...

Homemade bread
I opened a jar the next morning, right off the bat.
Baby vegetable hodge-podge soup
SHU-POP
ker-
runch
Here goes nothing...
...Sour!
A very sour-tasting jam. It might go well with some sort of meat.

1st dish Silverberry END

About Komori.

"Komori" (literally "little forest") is a small settlement in a village somewhere in the Tohoku region. There aren't any stores there, but if you have a little shopping to do, there's a small farmer's co-op supermarket and some other stores in the village center, where the town hall is. The way there is mostly downhill, so that takes about 30 minutes, but I'm not too sure how long the trip back takes. During winter you have to go on foot because of the snow, so that'll take you something like a good hour and a half.

But it seems that most people do their shopping at places like the big suburban supermarket in a neighboring city. When I decide to go there, it nearly ends up taking the whole day.

It actually gets noisy
around silverberry trees when
they're in season because
of all the carpenter bees.
Unlike with hornets, though, I'm
not afraid of getting stung.